



MERLOT D.O.C.

TASTING NOTES

Candoni Merlot is velvety and generous, ruby red in color. It has an aroma with a hint of mature fresh cherries. It tastes dry and well structured with delicate tannins. The finish lingers gently.

BEST WITH

Candoni Merlot is particularly suitable for grilled meats and pastas.

FINISHED WINE

Varietal Content: 100% Merlot – Friuli Region
Appellation: D.O.C. Venezia
Alcohol level: 13% by volume
Content: 750 ml / 12 units in a case
1.5 l / 6 units in a case

HOW TO SERVE IT

Candoni Merlot should be served at 64.4° F in clear, transparent crystal goblets.

CONSERVATION

The bottle should be laid horizontally in a cool, dark wine-cellar.

VINEYARD & WINEMAKING NOTES

The D.O.C. Appellation (Denomination of Controlled Origin) is a guarantee that Candoni Merlot is produced only with the best grapes cultivated in the Veneto Region in the northeast of Italy. Our vineyard yield is very low this is a result of our quest for quality over quantity. Our winemaking philosophy is to emphasize the grape's pure varietal taste without the masking affects of oak. The climate helps to maintain a balance between acidity and sugar levels and allows the grapes a long, slow growing season making our Candoni Merlot of excellent quality.



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